Patent claims

1. A food casing having a textile support layer which, on the side facing the foodstuff, has a coating, wherein the coating is edible, but is essentially water-insoluble and has a closed surface, contains solid and/or liquid aroma substances, dyes and/or flavorings and is transferable onto a foodstuff located in the casing.

2. The food casing as claimed in claim 1, wherein the coating comprises at least one edible binder which adheres to the textile support material less strongly than to a proteinaceous foodstuff.

3. The food casing as claimed in claim 2, wherein the edible binder is a protein of plant or animal origin, preferably casein, zein, wheat protein, soy protein, albumin, gelatin or collagen, a polysaccharide, preferably alginate, carageenan, methylcellulose, starch, hydroxypropylstarch or a combination thereof.

4. The food casing as claimed in one or more of claims 1 to 3, wherein the solid or liquid aroma substance, dye and/or flavoring comprises pepper, curry spice, paprika aroma, dried smoke, liquid smoke, liquid grill aroma, herbs, (freeze-)dried and comminuted vegetables, ground nuts, grains, cheese particles, air-dried honey, caramel, cinnamon, marinades of all types, dextrose, or enzymes or microorganisms which produce enzymes promoting digestion.

5. The food casing as claimed in one or more of claims 1 to 4, wherein between the textile support layer and the transferable edible layer a layer made

of an essentially water-soluble material is arranged.

6. The food casing as claimed in one or more of claims 1 to 5, wherein the textile support material is a woven fabric, knitted fabric, consolidated nonwoven, spunbonded nonwoven or fiber paper.

7. The food casing as claimed in claim 6, wherein the textile support material comprises natural fibers, preferably cotton or cellulose fibers, wool or silk, artificial fibers, preferably fibers based on polyamide, polyester, polyolefin, regenerated cellulose, polyvinyl acetate, polyacrylonitrile, polyvinylidene chloride or polyvinyl chloride, or mixtures thereof.

8. The food casing as claimed in one or more of claims 1 to 7, wherein, on the outside and/or inside, it has at least one non-edible, non-transferable coating.

9. The food casing as claimed in claim 8, wherein the coating on the outside and/or inside decreases its permeability to water vapor, smoke or oxygen.

10. The food casing as claimed in one or more of claims 1 to 9, wherein it is tubular and preferably has a longitudinal seam.

11. The food casing as claimed in claim 10, wherein the longitudinal seam is a sewed, glued or sealed seam, or it is produced using a sealing strip or adhesive strip.

12. A method for producing a food casing as claimed in

one or more of claims 1 to 11, which comprises the method comprising the following steps in the given sequence:

- providing a flat textile material,
- applying to the side which later faces the foodstuff a coat made of a mixture which comprises at least one edible binder having adhesion properties and at least one aroma substance, dye and/or flavoring,
- drying the coat,
- if appropriate cutting the coated flat material into webs,
- forming the individual webs into a tubular shape and
- permanently bonding the longitudinal edges, preferably by sewing or gluing.

13. The method as claimed in claim 12, wherein the mixture which contains at least one edible binder having adhesion properties and at least one aroma substance, dye and/or flavoring is an aqueous mixture which preferably further contains at least one plasticizer.

14. The method as claimed in claim 12 or 13, wherein, before the edible coating is applied, at least one barrier layer is applied to the later outside.

15. The use of the food casing as claimed in one or more of claims 1 to 11 as artificial sausage casing.